

Keeping Christmas

Reprinted from the Chatham Blanketeer - December 12, 1966

It is a good thing to observe Christmas Day. The mere marking of times and seasons, when men agree to stop work and make merry together, is a wise and wholesome custom. It helps one to feel the supremacy of the common life over the individual life. It reminds a man to set his own little watch, now and then, by the great clock of humanity which runs on sun time.

But there is a better thing than the observance of Christmas Day, and this is, keeping Christmas.

Are you willing to forget what you have done for other people, and to remember what other people have done for you; to ignore what the world owes you, and to think what you owe the world; to put your rights in the background, and your duties in the middle distance, and your chances to do a little more than your duty in the foreground; to see that your fellowmen are just as real as you are, and try to look behind their faces to their hearts hungry for joy; to know that probably the only good reason for your existence is not what you are going to get out of life, but what you are going to give to life; to close your book of complaints against the management of the universe, and look around you for a place where

you can sow a few seeds of happiness — are you willing to do these things even for a day? Then you can keep Christmas.

Are you willing to stoop down and consider the needs and the desires of little children; to remember the weakness and loneliness of people who are growing old; to stop asking how much your friends love you, and ask yourself whether you love them enough; to bear in mind the things that other people have to bear in their hearts; to try to understand what those who live in the same house with you really want, without waiting for them to tell you; to trim your lamp so that it will give more light and less smoke, and to carry it in front so that your shadow will fall behind you; to make a grave for your kindly feelings, with the gate open — are you willing to do these things even for a day? Then you can keep Christmas.

Are you willing to believe that love is the strongest thing in the world — stronger than hate, stronger than evil, stronger than death — and that the blessed life which began in Bethlehem nineteen hundred years ago is the image and brightness of the Eternal Love? Then you can keep Christmas.

And if you keep it for a day, why not always? But you never keep it alone.



Chatham in compliance with the National Highway Traffic Safety Administration would like to encourage safety belt usage among employees. You are invited to participate in the 70 + Honor Roll program created in support of President Bush's goal to achieve 70% national safety belt usage by 1992. To be a participant, you simply need to buckle up when on the road. This nationwide program offers national recognition to those groups who adhere to the buckle up laws.

First an observation survey is conducted to determine current safety belt use among a group. Following this, those who document sustained 70% + safety belt usage from the result of two consecutive surveys conducted at least 30 days apart are eligible for Honor Roll status.

An observational survey conducted at Chatham yielded a 66% safety belt usage among employees with a larger percentage of

those being female drivers (Good job girls). The national average for this region of North Carolina is a 63% usage.

The next unannounced survey will be conducted in December and January. Be prepared so that we can achieve Honor Roll recognition. If we achieve 70% + usage for these surveys, we will receive national recognition for our efforts as a company.

The usage of seat belts goes far beyond the goal of national recognition. Every year thousands of people are hurt or killed in auto accidents. Many of these injuries and fatalities could have been prevented by safety belt use. In fact, national studies prove that safety belts reduce the risk of serious injury or death by nearly 50 percent. Auto accidents cost an estimated \$74 billion annually. Clearly, we all pay dearly when safety belts are not used.

Protect yourself and your fellowman - **BUCKLE UP.**

Retiring - Retiring

Lillie Holcomb Retires



Lillie Holcomb was honored with a retirement party given by the Fiberwoven Department on October 31. In attendance at this gathering were her son, **Dean Holcomb**; her husband, **Clem**; her daughter, **Phyllis Wagoner**; and her daughter **Delphine Tester**.

50th Wedding Anniversary



*The children and family of
J. Lee and Ruby Campbell
request the honor of your presence
but not your presents
at the celebration of their parents
Fiftieth Wedding Anniversary
on Sunday, the twenty-ninth of December,
Nineteen hundred and ninety-one,
from three until five o'clock in the afternoon
at the Fellowship Hall of
North Oak Ridge Baptist Church in
Boonville, North Carolina*

Their children are Larry and Gail Campbell, Barbara and Steve Smith of Mocksville, and Sharon Howard of Jonesville. Their granddaughters are Deena Campbell, Rhonda Campbell, Melissa Howard, and Amanda Smith. J. Lee retired from Chatham and Ruby retired from Hugh Chatham Hospital.

Lillie Holcomb retired from Chatham with forty-seven years and four months service. During this time, she worked in the Weave and Winding Departments. She retired after working as a needle board repairer in the Fiberwoven Department for eighteen years.

Lillie and her husband, Clem (retired), have three children. They are Dean Holcomb, Delphine Tester, and Phyllis Wagoner. Their six grandchildren are Sherri Green, Michael Tester, Allison Tester, Adam Holcomb, Tim Holcomb, and Matt Wagoner.

Lillie plans a busy retirement. She wants to do some traveling. She intends to continue her volunteer work with the veteran's hospitals and expand into other areas of volunteer service. Retirement will give her more time to spend with her family. Club and church activities will keep her quite busy. "If I run out of anything to do, I'll just go rabbit hunting with Clem," said Lillie.

Lillie has several pastimes she enjoys. She loves to go shopping. She likes cooking and baking. Biscuits are her specialty.

"I have a lot of good friends. It's hard to leave my friends. I've enjoyed being with all the good people I've worked with all these years. I've had great supervisors," said Lillie.

Lillie has several relatives with Chatham ties. Her brother, Robert, is a retiree. She and her husband, Clem (retired), have eighty-nine years of combined service with Chatham.

Lillie is a member of Mount View Baptist Church where she sings in the choir. She is also a member of the LHC Club, the Binding Club, and the VFW Auxiliary.

Forty-Five Year Pin Awarded



Eunice Bauguess (Winding) celebrated her forty-five year anniversary with Chatham October 31, 1991. She was presented a pin commemorating her years of service by Department Head, **Earl Burgess**.



Safety Reminder

All employees are reminded that elevators are restricted to trained elevator operators and freight handlers. Riders are prohibited.

C-NC NEWS

Published monthly by
Chatham Manufacturing Co.
P.O. Box 620
Elkin, North Carolina 28621
Phone: 919-835-2211

The C-NC NEWS is published for employees and retirees of Chatham Manufacturing Company and Northern-Chatham Bedding Company. Comments, suggestions, and story ideas are encouraged and should be directed to the Editor.

Beth Steelman, Editor
Printed by Chatham Print Shop

1991 T.C.U. Golf Tournament



*Championship Flight - 1st place
Bill Milan - Superintendent
Gary Sebastian
Industrial Engineering*



*Championship Flight - 2nd place
Ab Brown - Engineering
Tim Gentry - Finishing*



*First Flight - 1st place
Mike Barker - Piece Dye
Jeff Foster - Piece Dye*



*First Flight - 2nd place
Norman Garris - Engineering
Larry West - Engineering*



*Second Flight - 1st place
Lee Moncus - Piece Dye
David Rogers - Wet Finish*



*Second Flight - 2nd place
Earl Burgess - Winding
Rick Ward
Industrial Engineering*



*Third Flight - 1st place
Robert Hutchins - Engineering
Blake Mitchell - Engineering*



*Third Flight - 2nd place
Grey Kimbrough - Warp
Ron Worthington - Warp*

50th Wedding Anniversaries

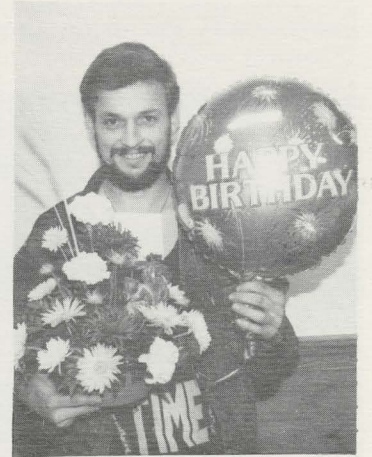
Happy Birthday James



Paul (retired) and **Connie Nance** celebrated their 50th wedding anniversary August 18, 1991, at their home with an open house given by their children and grandchildren. The couple was married August 23, 1941. Several friends and relatives attended this gathering. Their children are Dallas, Melba (Shipping), Eldon, Beth, and Suzanne Nance. Their grandchildren are Paula, Pamela, Mantle, Tommy, John, and Matthew Nance.



Visiting with **Paul** and **Connie** for their anniversary was **Budd Hawley** from Milford, Connecticut. Paul and Budd were army buddies in World War II. They had not seen each other in forty-seven years until last year when Paul visited him. They had kept in contact with each other through correspondence all of these years. Budd was accompanied by his daughter, Carol, and his granddaughter, Kim.



James Settle (Fiberwoven) started celebrating his November 25 birthday on November 22 when he received this flower arrangement from friends and family. James has several relatives who have Chatham ties. His brother, Neal Settle, and his aunt, Linda Holleman, work in the Piece Dye Department. Retirees Lawrence and Bessie Settle are his grandparents.



Garvey (retired) and **Emily Southard** celebrated their 50th wedding anniversary on June 14, 1991, with friends and family at the Jot-Um-Down Fire Station near their home.

The reception was given by Emily's sisters Bonnie Burchette, Phosie Cockerham, Betty Guyer, and Wilda Gentry (the wife of Wayne Gentry, retired). Bonnie, the wife of Howard Burchette (Weave), made the lovely cake pictured left

Garvey and Emily have many interests. Garvey grows a huge garden. He is a member of the Mountain Park Ruritan Club and the Bee Keepers Association of Surry County. Emily has a great interest in her heritage. She is a member of the S.C. Genealogical Association of Surry County. She enjoys quilting with her sisters.

Garvey and Emily attend the Church of Christ on Carter Mill Road in North Elkin.

The Chatham Blanketeers Reunited

What do these ladies have in common? They were all former members of the Chatham ladies basketball team known as the Chatham Blanketeers. They gathered at the home of Mildred Dixon in Elkin on November 11 for a luncheon and a time of fellowship.

These ladies were recruited from area high schools like Walnut Cove and Old Richmond to play for Chatham. Between 1934 and 1944 they played their way into the hearts of the residents of Winston-Salem and Elkin.

During this time they won both individual and team recognition. They were four time winners of the Winston-Salem City League Championship. They won the Southern Textile Tournament four times in five years sending them to the National Tournament after each win. They held the NCSC Amateur Athletics Union title twice. Two players, Ann Lineback Chatham and Jennie Sherrill, were named All-American players. The title of All Southern players in the Textile League was bestowed upon Mildred Poole Dixon, Catherine Whitener Salmons, Dorothy Samuel, and Cleo Dunn Petree.

Between the Depression and the War years, these ladies through their individual skills and collective team efforts gave our community a great diversion from the problems and cares plaguing our nation. Never has there been a time when women's basketball flourished as it did then. Ladies, thanks from all of us.



The Chatham Blanketeers now: Maurice Gordon Preston, Catherine Whitener Salmons, Liva Smith Mabe, Janie Sherrill, Dot Samuel, Jennie Sherrill, Babe Poole Dorsett, Mildred Poole Dixon, and Jessie Smith Pardue.



The Chatham Blanketeers then (1939): front row - Hattie Robbins, Mildred Poole, Ann Lineback, Catherine Whitener, and Jessie Smith. Back row - Myrtle Reavis, Babe Poole, Janie Sherrill, Jennie Sherrill, Dorothy Samuel, Aldie Biddix, Liva Smith, and Maurice Gordon.

Edwin Ericksen's Poetry

Edwin Ericksen (Wet Finish) has been writing songs and poetry for about fifteen years. Four years ago he decided to send some of his works to various companies. The first year he won a certificate. The next three years he won three trophies for his poetry.

Many of Edwin's poems have been published. The American Anthology in California has placed several books containing his poetry in the library of the University of Southern California. One copy was given to the Elkin Public Library.

Edwin's latest ventures are with an organization called World of Poetry. This group awarded him the Golden Poet's trophy for his poem "The Thoroughbred Horse." This poem will appear in a book entitled Our World's Most Treasured Poems.

Edwin is also proud of his ventures with the International Society of Poets. They initiated the "World's Largest Poem for Peace," a compilation of many poetic works from all over the world, united together to create one continuous peace poem. Edwin's poem "Uncertainty" was selected for this endeavor. After selection these poetic works were compiled and presented to the Secretary General of the United Nations.

His poem "Uncertainty" was also chosen to go in a book entitled In a Different Light published by the National Library of Poetry. The book, containing poems about peace, has been placed in the Library of Congress.

In Edwin's writing career, he has received several honors. Writing has become quite a hobby for him. His goal is to be selected as Poet Laureate. This honor would allow him to have a book of his poetry published at no cost to him.

Edwin loves to write and feels that many of our employees do also. He would like to pass on the names and addresses of some of the organizations he has mailed his works to over the years. If you want more information, mail to the addresses below.

The National Library of Poetry
Post Office Box 704
Owings Mills, Maryland 21117

World of Poetry
701 Dixie Avenue
Sacramento, California 95815

International Society of Poets
P.O. Box 627
Owing Mills, Maryland 21117

MusicBox

Located in Foothills Market beside Food Lion
in Jonesville

Now offers discounted prices to Chatham employees.

Show your Country Store card for 1991 from now until 12/31/91 and receive the following:

10% off any Compact Disc; T-Shirt; Rock, Rap, Country, or Gospel Video

5% off any cassette or accessory such as blank tapes, headphones, cassette cleaners, CD cleaners, tapes, or CD cases.

Special orders will also receive the same discounted prices!

Phone: 526-4212

Mon.-Thurs. 10-6

Fri.-Sat. 10-8

German Chocolate Pie

3 cups sugar
 7 tablespoons cocoa
 4 eggs
 1 stick margarine, melted
 1 large can evaporated milk
 ½ teaspoon vanilla
 2 cups coconut
 ½ cup chopped pecans
 Stir all ingredients together. Pour into 2 deep unbaked pie shells or will make 3 shallow pies. Bake at 350 degrees for 40-45 minutes.

-Contributed by Louise Anderson, Yarn Mfg.

Sweet Potato Pie

2 cups mashed sweet potatoes
 1½ cups sugar
 1 (12 oz.) can evaporated milk
 1 tablespoon vanilla
 2 eggs beaten
 1 stick margarine - melted
 1 box instant vanilla pudding
 Mix all ingredients and bake for 50 minutes at 350 degrees. Makes 2 pies.

-Contributed by Alfred Burton, Yarn Mfg.

Holiday Salad

In a large bowl mix well:
 1 large carton Cool Whip
 1 can Eagle Brand milk

Fold in:

1 #2 can cherry pie filling
 1 small can crushed pineapple, drained
 ½ cup coconut
 1 cup pecans
 1 can mandarin oranges, drained
 2 cups miniature marshmallows

Mix well and refrigerate.

-Contributed by Judy Steedly, Yarn Finishing

Vegetable Casserole

1 (16 oz.) package mixed frozen vegetables
 1 cup chopped celery
 ½ cup chopped onion
 ⅔ cup mayonnaise
 1 cup cracker crumbs
 1 stick margarine
 1 cup grated cheddar cheese
 Slightly cook vegetables, add other ingredients. Spread crackers and margarine on top. Bake at 350 degrees for 35-40 minutes.

-Contributed by Jean Stanley, Yarn Mfg.

Cranberry Casserole

3 cups apples (chopped & unpeeled)
 2 cups whole cranberries
 1¼ cups white sugar.
 Set aside and fix following topping:

1½ cups quick oatmeal
 ½ cup brown sugar
 ⅓ cup flour
 ⅓ cup chopped pecans
 ½ cup butter or margarine

Melt margarine first and add other ingredients and mix well. Pour over apples and cranberries and bake 1 hour in a 350 degree oven. If apples are not too juicy - add ½ cup water.

-Contributed by Dianne Spencer, Yarn Mfg.

Christmas Eve Pecans

1 egg white
 4 cups pecans
 ½ cup sugar
 1½ tablespoons ground cinnamon
 ¼ teaspoon salt

Beat egg white until foamy. Add pecans, and stir gently until coated. Set aside.

Combine sugar, cinnamon, and salt; sprinkle over pecans, stir until coated. Spread pecans in a lightly greased 15 x 10 x 1-inch jellyroll pan. Bake at 300 degrees for 30 minutes stirring every 10 minutes. Cool completely. Store in airtight container.

-Contributed by Myrtle Horne, Yarn Finishing

Date Delights

2 (8 oz.) boxes chopped dates
 1 can Eagle Brand milk
 1 cup chopped pecans
 1 box Town House crackers
 1 (8 oz.) package cream cheese

½ cup butter
 1 teaspoon vanilla
 1 pound 10X sugar
 Heat dates, Eagle Brand milk, and nuts until dates melt. Spread on crackers. Bake at 350 degrees for 8 minutes. Let cool. Blend cream cheese, butter and vanilla. Gradually add sugar, beating until smooth. Spread on cooled crackers. Refrigerate.

-Contributed by Phillip Lyles, Yarn Finishing

Ham Ball

2 cans (7 oz.) Hormel ham
 1 (8-oz.) package cream cheese
 ¼ cup mayonnaise
 2 tablespoons chopped onion
 2 tablespoons chopped green pepper
 2 tablespoons frozen chives
 Dash of hot sauce

Mix all above and roll into a ball. Roll ball in extra ham to coat, if desired.

Note: Hostess ham or ham sandwich meat can be used by putting in a food processor.

-Contributed by Edna Luffman, Quality Control, Boonville

Cream Cheese Peach Pie

¾ cup plain flour
 1 package instant vanilla pudding
 1 egg
 1 teaspoon baking powder
 ½ teaspoon salt
 ½ cup milk
 3 tablespoons soft margarine

Mix all together and spread in a well-greased 9-inch pie pan. Spread upside of pan.

Filling:

Drain juice off 16 oz. can of sliced peaches, save juice. Place peaches around in pie crust.

Topping:

1 (8 oz.) package cream cheese, ½ cup sugar. Mix well, add enough peach juice to make creamy. Pour and spread over top of peaches. Sprinkle cinnamon over top. Bake at 350 degrees for about 30 minutes.

-Contributed by Jean Stanley, Yarn Mfg.

Surprise Pie

1 large Cool Whip
 1 small can crushed pineapple, drained
 ½ cup lemon juice
 1 can sweetened condensed milk
 ½ cup chopped nuts
 2 graham cracker crusts

Fold together milk, lemon juice and Cool Whip. Add pineapple and nuts. Divide evenly between two crusts.

-Contributed by Frances Blevins, Yarn Mfg.

Holiday

Thanks to all of the employees who submitted Christmas recipes for

**Lemon Lush**

2 sticks margarine, melted
 1 cup self-rising flour
 1 cup chopped nuts
 Mix and bake in 9 x 13 inch pan, for 20 minutes at 350 degrees. Let cool completely.

8 oz. cream cheese, softened
 8 oz. Cool Whip
 1 cup powdered sugar (10X)
 ¼ cup white sugar
 2 tablespoons milk

Mix together and spread on cool crust.

2 packages instant lemon pudding
 3½ cups milk
 1 teaspoon lemon flavoring
 Mix and spread over cream cheese mixture.

8 oz. Cool Whip
 Chopped nuts
 Spread Cool Whip on top and sprinkle with chopped nuts. Refrigerate 2 hours before serving.

-Contributed by Roby Wilcox, Yarn Mfg.

Due to a lack of space, all recipes this paper. Those not appearing in of the C-NC NEWS.

Cooking

Employees of the Boonville
share some of their favorite
recipes in this issue.



Cheese Ball

- 3 (8 oz.) package of cream cheese
 - 4 packs dried beef
 - 1 medium onion
 - 2 tablespoons Accent
 - 2 tablespoons Worchester-shire sauce
- Grind beef and onion. Mix all ingredients together and roll into a ball or 3 long rolls. Roll ball in reserved chopped beef.

-Contributed by
Edna Luffman,
Quality Control, Boonville

Pineapple Casserole

- 20 oz. pineapple chunks
 - ½ cup sugar
 - 1 cup grated cheddar cheese
 - 3 tablespoons all-purpose flour
 - ¼ cup melted butter
 - ½ cup crushed Ritz crackers
- Drain pineapple and reserve 3 tablespoons juice. Combine sugar and flour - stir in juice. Add cheese and pineapple chunks - mix well. Put in greased casserole dish. Combine butter and crackers. Sprinkle on top of pineapple mixture. Bake at 350 degrees for 20 to 30 minutes.

-Contributed by
Betty Murphy,
Quality Control, Boonville

submitted could not be included in
this issue will be in the January issue

Rice Flake Crisp (Cookies)

- 1 cup Crisco
- 1 cup sugar
- 1 cup brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla
- 2 cups plain flour
- ½ teaspoon baking powder
- 1 teaspoon soda
- ½ teaspoon salt
- 1 cup shredded coconut
- 4 cups Rice Krispies

Cream Crisco and sugars; add eggs and vanilla. Beat well. Sift together dry ingredients and add in two additions. Beat well. Fold in coconut and Rice Krispies. Shape into 1 inch balls. **Do not** flatten! Place on ungreased cookie sheet. Bake for 11 minutes at 375 degrees. Yield: about 5 dozen.

-Contributed by
Roby Wilcox, Yarn Mfg.

Holiday Salad

- 1 large can crushed pineapple
 - 1 pint sour cream
 - 1 (20 oz.) package strawberries
 - 3 bananas
 - 1 cup chopped pecans
 - 2 packages strawberry Jello, (small)
 - 1 cup boiling water
- Dissolve Jello in boiling water. Add berries and pineapple (fruit and juice), add bananas and pecans. Take 3 cups of mixture and pour into dish. (large enough to hold all.) Chill until firm. Spread sour cream on mixture. Pour remaining Jello mixture on top. Chill until firm.

-Contributed by
Darlene Brown, Yarn Mfg.

Orange Coconut Balls

- 1 (12 oz.) box vanilla wafers (crushed)
 - 1 (6 oz.) can frozen orange juice
 - 1 stick margarine
 - 1 (4 oz.) can flaked coconut
 - 1 box powdered sugar
 - 1 cup nuts, finely chopped
- Defrost orange juice. Cream margarine; mix alternately with wafer crumbs, sugar and orange juice. Add nuts. Make into small balls and roll lightly in coconut, or if preferred, mix in coconut before making balls.

-Contributed by
Dianne Spencer, Yarn Mfg.

Simmering Potpourri

- ½ cup dried orange peel
- ½ cup (1 ¼ oz.) broken cinnamon sticks
- ½ cup (1 ½ oz.) whole allspice
- ½ cup (¼ oz.) bay leaves, finely broken
- ¼ cup (¾ oz.) whole cloves
- ¼ cup (¾ oz.) anise seed
- ¼ teaspoon cinnamon, clove or orange oil

In medium bowl, combine all ingredients except oil. Add oil; stir to evenly distribute. Store in airtight covered container. Yields 2 cups potpourri, mix.

To use potpourri, in potpourri burner or small saucepan, combine 1 cup boiling water and 2 to 3 tablespoons potpourri. Simmer over candle or on low heat, adding hot water when necessary. **DO NOT EAT.**

Tip: To make ½ cup dried orange peel, remove peel from 2 large oranges. Break peel into ½-inch pieces. Dry overnight on paper towel-lined wire racks.

-Contributed by
Phillip Lyles,
Yarn Finishing

Mountain Apple Cake

- 3 eggs
 - 1 ½ cups oil
 - 2 cups sugar
 - 3 cups plain flour
 - 1 teaspoon salt
 - 1 teaspoon soda
 - 2 teaspoons cinnamon
 - 2 teaspoons vanilla
 - 3 cups apples, chopped
 - 1 ½ cups pecans, chopped
- Preheat oven at 350 degrees. Mix eggs, oil and sugar, blend well. Sift flour, salt, soda and cinnamon. Add to egg mixture. Add vanilla, apples and nuts. Pour into greased 8-inch tube pan. Bake 1 hour. While cake is still hot, pour hot topping (below) over cake in the pan. Let cool completely in pan.

Topping:

- 1 cup brown sugar
 - ¼ cup milk
 - ½ cup butter
 - 1 teaspoon vanilla
- Cook all the above but vanilla in saucepan 2 minutes. Remove from heat, add vanilla. Pour over cake.
- Contributed by
Eddie Day, Yarn Mfg.

Frost On The Pumpkin Pie

Crust:

- 1 ¼ cups graham cracker crumbs
- 3 tablespoons sugar
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ⅛ teaspoon cloves
- ⅓ cup margarine, melted

Filling:

- 1 can ready to spread frosting, vanilla or sour cream vanilla
- 1 cup sour cream
- 1 cup pumpkin
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ¼ teaspoon cloves
- 8 oz. carton Cool Whip

Heat oven to 350 degrees. In small bowl combine all crust ingredients; stir until blended. Reserve 2 tablespoons crumbs for topping. Press remaining crumbs over bottom and up sides of 10 inch pie pan. Bake at 350 degrees for 6 minutes.

In large bowl combine all filling ingredients except whipped topping; beat 2 minutes at medium speed. Fold in 1 cup Cool Whip; pour into crust. Spread remaining Cool Whip over filling, sprinkle with reserved crumbs. Refrigerate at least 4 hours before slicing. Store in refrigerator.

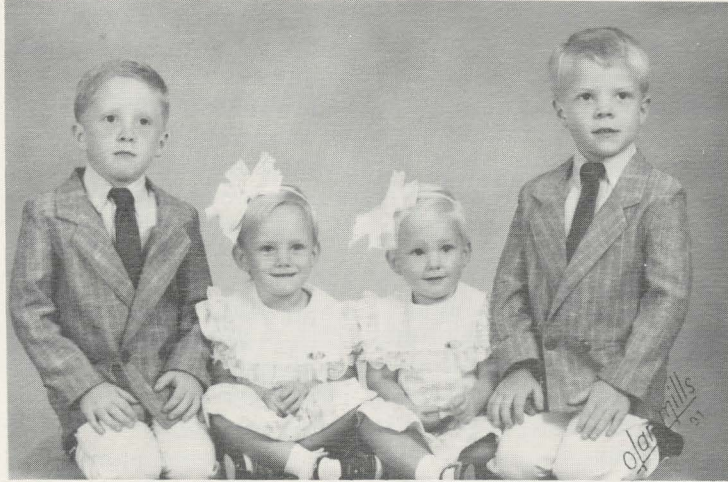
-Contributed by
Frances Blevins, Yarn Mfg.

Pineapple Cake

- 1 box yellow cake mix
 - Icing
 - 1 stick butter (room temp.)
 - 1 (3 oz.) package cream cheese
 - 8 oz. sour cream
 - 1 cup sugar
 - 1 can (20 oz.) crushed pineapple (drained)
 - 1 (6 oz.) package frozen coconut
 - 1 box instant vanilla pudding
 - 1 (8 oz.) box Cool Whip
- Blend butter, cream cheese, sour cream and sugar. Add undrained pineapple and coconut. Sprinkle in dry pudding. Mix well. Fold in Cool Whip. Stir together. Set in refrigerator. Bake cake following directions on box. Let cool then spread icing.

-Contributed by
Betty Murphy,
Quality Control, Boonville

Let me tell you about...



John, Maggie, Ellie, and Joseph Royal are the children of Stuart and Amy Royal of Sparta. They are the grandchildren of Jack (Weave) and Aleine Day. John is 6 years old, Maggie is 3 years old, Ellie is 2 years old, and Joseph is 6 years old.



Jessica and Justin Cheek are the children of Tammie Cheek Curry. They are the grandchildren of Helen Henley (Wet Finish). Jessica is 14 months old and Justin is 4 years old.



Courtney LaDaune Hunt is the 9 week old daughter of Rebecca and Donald Hunt of North Wilkesboro. She is the granddaughter of Wavely (Shipping) and Bobbie Hunt and Edward and Sarah Coles. She is the niece of Ed Mitchell (Yarn Manufacturing).



Lauren Pittman is the year old daughter of Tim (Wet Finish) and Kathy Pittman. She is the granddaughter of Billie and Betsy Pittman of Valdese and Lucy and Judy Hulbright of Connelly Springs.



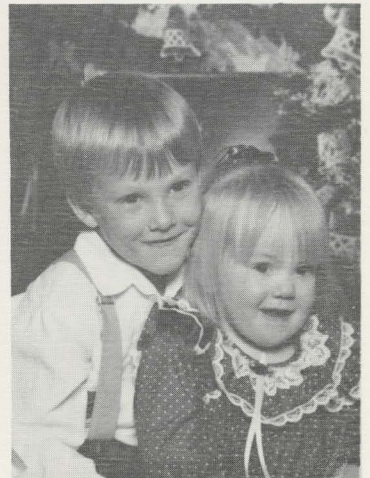
Ricky and Bobby Greene are the sons of Teresa Greene (Pillow Plant). They are the grandchildren of Linda (Weave) and Bobby Thomas (Warp). They are the nephews of Jean Thomas (Weave). Ricky is 6 years old and Bobby is 3 years old.



Whitney Wagoner is the 10 month old daughter of Phillip (Wet Finish) and Robin Wagoner. She is the granddaughter of Daniel M. Wagoner (Warp) and the great-granddaughter of W. Claude Durham (retired). She is the great-niece of Betty Jolly (Yarn Finishing, Boonville) and Gladys Cockerham (retired).



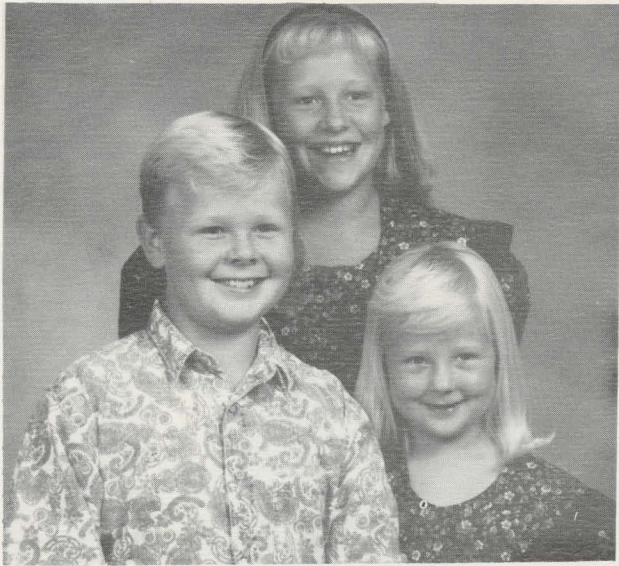
Chelsey Cockerham and Brady Ferguson are the children of Dwayne (Pillow Plant) and Patricia Cockerham (Restwarmer). They are the grandchildren of Faye and Cleveland Cockerham (Engineering) and Brenda and Rudolf Ferguson. Chelsey is 2 years old and Brady is 4 years old.



Ron and Niki Berryman are the children of Ron (Extrusion) and Carol Berryman. They are the grandchildren of Ronald and Judy Berryman. Ron is 6 years old and Niki is 3 years old.

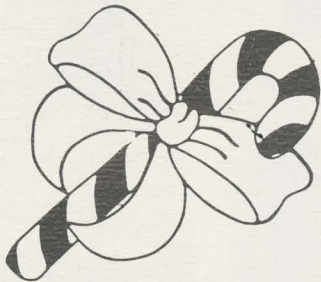


Frances Byrd (Spinning) is the proud grandmother of four. **Leslie Michelle Byrd** is the 2 year old daughter of Tim (Warp) and April Byrd. **Joshua Lee and Samuel Neil Byrd** are the sons of Lee (Weave) and Tammy Byrd. Joshua is 21 months old and Sammy is 4 years old. **Nickie Lynn Evans** is the 7 month old daughter of Sherry Byrd (Winding) and Sammy Evans. They are all the great-grandchildren of Grace Byrd (retired).



Luke Jenkins, Candice Dimmette, and Maggie Jenkins are the grandchildren of Nancy (Weave) and Robert Dimmette. Luke and Maggie are the children of Jim (Furniture Upholstery) and Mary Jane Jenkins. Luke is 10 years old and Maggie is 5 years old. Candice is the 10 year old daughter of Edward and Regina Dimmette of Elkin. She is also the great-niece of Emaline Miller (retired). Luke, Candice, and Maggie are the great-nieces and great-nephew of Lois Poplin (retired).

David is the 5 month old son of David and Bee Bee Tilley. He is the nephew of Karen Smith (Weave).



Patricia Diane Bell and Gerald Todd Groce were married November 9 at 6:00 p.m. at Swan Creek Baptist Church. Rev. Sammy Shoaf officiated. The bride is the daughter of Steve (Engineering) and Shirley Bell (Blending). She is the granddaughter of Pauline and Harold Bell (retirees). The groom is the son of Mr. and Mrs. Gerald C. Groce of Yadkinville. The bride and groom are graduates of Starmount High School and Wilkes Community College. Patricia is employed in medical records at Hoots Memorial Hospital. Gerald is employed by Winebarger Motor Company. Following a trip to Emerald Isle, the couple resides in Jonesville.



Rodney and Carrie Crouse are the son and daughter of David (Burling) and Teresa Crouse. They are the paternal grandchildren of Tommy (Burling) and Darlene Crouse and Jocie Wiles Crouse. They are the maternal grandchildren of Trent (Transport) and Shelby Gilmore and Roger and Bonnie Waters. Their great-grandparents are Lura Wiles and Cora Crouse (retired). Carrie is 7 years old and Rodney is 10 years old.



Terry Lee Cooper, Jr. is the 18 month old son of Terry and Donna Cooper of Yadkinville. He is the grandson of Ray and Mildred Durham (Butler Plant).



Jessica Ruth Clendenin is the year old daughter of Jeff (Quality Control) and Denise Clendenin (Winding). She is the niece of Karen Southard (Pillow Plant).



Classes for the Childbearing Family

Chatham, in co-ordination with the Surry County Health Department, will be offering classes on healthy childbearing. This series will cover a variety of topics. These classes are free and open to any employee.

Dates: December 11, December 19

Time: 4:15 p.m. - 5:15 p.m.

Place: Personnel Building - Employment Office testing room

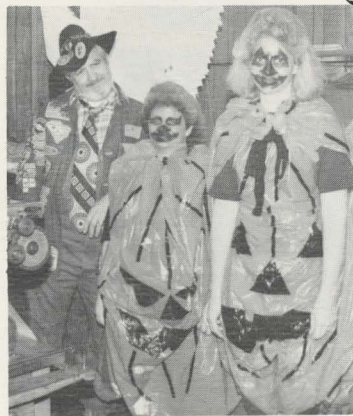
- Topics: ABC's of Healthy Childbearing
- Healthy Families: Chance or Choice
- Fitness for Two
- Eating for Two (Diet During Pregnancy)
- Today's Knowledge, Tomorrow's Child: The Role of Genetics
- Coping with Stress During Pregnancy
- Infant Feeding and Care

Instructor: Joanne Bryant, RN

For more information stop by First Aid.

Halloween Spooktacular

As I wandered through the mill on Halloween, I came across some unusual and often frightening creatures. It would take too long to describe my experiences so I snapped some pictures of the sights I observed October 31, 1991.



C-NC Trader

FOR SALE

1971 Ford truck. New paint job. \$1,800. 704-492-7648 after 7:00 p.m.

Nintendo game set with 5 game cartridges. \$175. 957-3080 anytime.

Fireplace glass doors. Outside dimensions 46½" long by 29" high, black. \$75. 957-2418 between 5:00 p.m. and 7:00 p.m.

AKC registered German Shepherd puppies. 6 weeks old, black and tan, championship bloodline. Perfect Christmas gift. With deposit will hold for Christmas Eve pick-up. 835-5699 anytime.

Oil circulator. Almost new. \$75. 367-7009.

Bedroom suite, pecan finish. Queen or full size bed, dresser and mirror, nightstand. Good condition. 945-3094.

15 foot upright freezer. Good condition. 945-3094.

Forest blend brick. 7,500. \$450. 835-7648.

Horse drawn hayrack. \$75. 835-5138.

Open shelf, white pine, handmade china cabinet. \$150. 957-8475.

Antique dining room buffet. Approximately 75 years old. 835-3444 after 7:00 p.m.

Small Westinghouse refrigerator. Old but works. A real bargain for \$35. 835-3444 after 7:00 p.m.

1978 Buick. Automatic, AC, PS, PB, Very clean inside. Good running condition. 366-2047.

Man's navy blue blazer. 38 regular. Never been worn. \$35. 957-8774.

Baldwin electronic organ. Church size, 25 pedals, full keyboard. Excellent condition. Can be used in home or church. \$1,800. 835-5268.

Remington 870 Express 12 gauge. Excellent condition. Sling and extra choke. \$185. 835-8508.

Exercise bicycle. 835-3565.

New solid cherry, Pennsylvania House, drop leaf table with 2 extra leaves. Seats 8. 835-3565.

Radio and record player with speaker. 835-3565.

Hammond electric organ. Floor model. 874-3050.

Battery operated police car. Seats 1 child up to 50 pounds. \$75. 835-3863.

1978 Ford F150 truck, 302 motor, 3 speed in the floor, camper shell. 526-4352.

Oak fire wood. Cut, split, delivered. \$35 per load. 835-8690 between 2:00 p.m. and 3:00 p.m.

Small chest type freezer. \$75. 526-0140.

No-frost refrigerator. \$125. 526-0140.

Pine den furniture. Rustic style, brown, rust, tweed, and plaid upholstery. 7 pieces. \$250. 696-5153 evenings.

1979 Ford truck. 351 automatic, AC, new tires, ¾ ton long wheel base, wide mirrors, bumper guard, towing brakes, one owner, red and grey. \$1,500. 696-5153 evenings.

Two 250 gallon oil drums, 1 stand, hand pump. As is \$25. 366-4858 or 468-2463.

Old thermometers. 1 Mail Pouch Tobacco, \$45. 1 Orange Crush, \$25. 1 Coca-Cola, \$45. 366-4858 or 468-2463.

Commodore C64 computer, 1541 disk drive, joy stick, and software. \$225. 835-4702 after 5:00 p.m.

1985 Honda Shadow 750CC, 9,000 miles, good condition. Priced to sale. 366-2442.

House oil furnace, works good. Priced \$50. 366-2442.

1987 Toyota Camry, fully loaded, new tires, new muffler, new brakes, call 366-2442

Sears Lifestyle 550 motorized treadmill. 835-5181 after 4:00 p.m.

Standard poodle. 6 months old. 957-4583.

14 ft. V-hull aluminum fishing boat and trailer. New 15 h.p. Mercury motor. \$2,000. 835-4316 after 4:00 p.m.

Living room couch & chair, like new. Brown-Gold floral pattern. \$125. 874-3374 after 6:00 p.m.

Sears corduroy sports jacket, ladies - size 42. Sears navy and red plaid suit, ladies - size 42. 526-3764 after 4:00 p.m.

Bluebird houses, \$3 each. 957-2678.

OTHERS

RIDER WANTED: Second shift from Pleasant Hill, North Elkin, and Jonesville area. 526-4352.

FREE: Puppy to a good home. Preferably with children, 10 weeks old. Part black lab, female. 957-4284.

FREE: Puppies to a good home. 526-2979.

WANTED: Two houses to clean. 874-2807.

Will babysit any age in my home first shift. 835-9844.

Will do yard work, guttering, etc. 835-5943.

FOR RENT: Two huge ferns. Would be beautiful for weddings. 468-2345.

FREE: Two guinea pigs. 367-7606.

This column is free to our employees and retirees and is for their use only. Ads are limited to 25 words each. Ads are not held over for another printing. Call #530 to list your items in the Chatham Trader.

Just in time for Christmas...

Cotton throw irregulars are available at the Country Store in assorted patterns and colors.

Employee prices

	Irregular Throws	Regular Throws
3 layer throws	\$22.00	\$41.00
2 layer throws	15.50	28.50
Mini or baby wrap throws	8.00	16.25

Limited quantities available.



Carey Shore and Alec Wooten (Quality Control) were married October 26 at 2:00 p.m. at Mining Ridge Baptist Church. The bride is the daughter of Donnie Shore and Susan Tulbert. The groom is the son of Frank (Warp) and Judy Wooten (Winding). Following a trip to Myrtle Beach, the couple resides in Boonville.

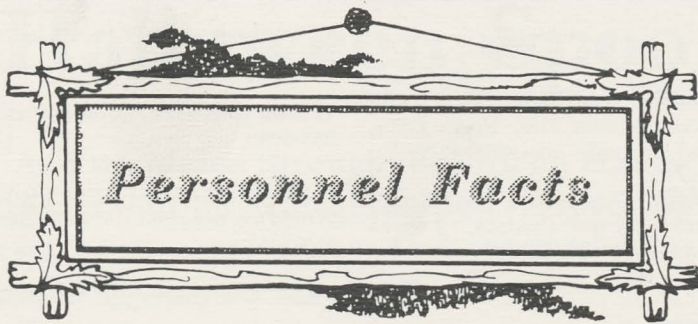
Every Chatham employee wishing to improve his or her reading skills, improve math skills, or acquire a GED is cordially invited to attend Adult Education classes.

Date: Every Monday and Wednesday

Time: 2:00 p.m. - 6:00 p.m.

Place: Personnel Building

Please note the extended hours to help our first shift students. For more information contact Beth Steelman, Ext. 530.



Service Anniversary Dates

45 Years

T. Earl Blackburn, Cost Accounting - December 31

20 Years

Walter B. Johnson, Piece Dye - December 3
 Brenda W. Golden, Engineering - December 6



Give the Greatest Gift...

BLOOD!

✚ American Red Cross

Bloodmobile

**Chatham Personnel Bldg.
 Tuesday, December 17
 10:30 a.m. - 3:30 p.m.
 Goal - 125 Pints**

\$800 Cash Back on a New Ford F-Series Truck

Ford is offering Chatham employees and retirees an \$800 cash back on the purchase or lease of a new 1991 or 1992 Ford F-150, F-250, F-350 or F-Super Duty (F-47) truck. This offer is extended to our employees because we have been a fabric supplier to Ford Motor Company for many years. For more details check with the Personnel Department.

<p>Chatham Manufacturing Company Elkin, North Carolina 28621</p>	<p>Address Correction Requested</p>	<p>BULK RATE PERMIT NO. 4 U.S. POSTAGE PAID ELKIN, N.C.</p>
<p>TO: MR JUNIOR L KEY ROUTE 2 BOX 19 RONDA N C 28670</p>		<p>RR02</p>

In Memoriam

Emma Mandy Jane March Vaneaton
 October 27
 Sister of John March, Jr., retired.

Ruby Shores Lloyd
 November 10
 Mother of Willie M. Lloyd, Sample; and Claude F. Loyd, Wet Finish.

Bernice D. Luffman
 October 28
 Retired Employee

Annie Ruth May Askew
 November 14
 Mother of James V. Askew, Yarn Sales.

Jack Cox
 November 2
 Brother of Betty J. Mullis, Napping; and Ted Cox, Blending.

Troy E. Myers
 November 21
 Retired Employee

Miles Franklin Newman
 November 10
 Brother of Tony E. Newman, Wet Finish.

Sallie Matilda Ball
 November 23
 Sister of Hallie B. Disher, retired, and Nonnie B. Smitherman, retired.

Paul N. Shore
 November 10
 Retired Employee

Clarence M. Southard
 November 24
 Retired Employee
 Husband of Mabel D. Southard, retired; brother of S.M. Southard, Jr., Wet Finish.



Christmas Discounts for Employees and Retirees



1991 Dollywood "Smokey Mountain Christmas"

Nov. 15 - Dec. 15 Open Fri., Sat., Sun Only 2-9 p.m.*
 Dec. 20 - 29 Open Daily (Except Dec. 24 & 25) 2-9 p.m.*
 *Open Saturday 2-10 p.m.

Tickets: Available at the Credit Association
 \$8.80 (ages 12 and over)
 \$6.60 (ages 4-11)
 FREE (ages 3 and under)



Come Celebrate Disney's Newest Holiday Tradition..



December 1-20, 1991
 Irresistible New Resort Packages
 With a Fabulous New Dinner Show

Get your club memberships in the C-NC NEWS office.

Christmas at Biltmore House

Daytime Visits - November 29 through December 31
 Biltmore House, 9 a.m. - 6 p.m.
 Winery, 11 a.m.-7 p.m. (Sundays 1 p.m. - 7 p.m.)

Tickets available at the Credit Association
 \$16.95 (ages 18 and up)
 \$11.95 (ages 12-17)
 FREE (ages 11 and under with an adult)



Closed: Thanksgiving Day, Christmas Day and New Year's Day

Candlelight Evenings - Reservations are required. For more information call Beth Steelman, Ext. 530.

An employee is trying to locate a recipe for Pineapple Chess Pie. If you have such a recipe please forward it to the C-NC News.